SELECTIONS SUBJECT TO CHANGE

TO TEMPT

PRAWN MARY
Jumbo prawns served with
a spicy horseradish-tomato sauce

SMOKED SALMON PLANK FLIGHT*
A trio of smoked King, Sockeye and Coho salmon. Served with our traditional house-made frybread

WILD SALMON CHOWDER
Roasted sweet corn, Yukon Gold potatoes, wild and house smoked salmon

ALDERWOOD ROASTED CLAMS
Smoked bacon, basil, chives, tomatoes and roasted garlic

DUNGENESS CRAB CAKES
Apple-bacon laced crab cakes, miso-apple watercress salad and aiolis of lemon, Skagit honey-mustard and dill-black pepper

SWEET WALLA WALLA ONION SOUP
Classic French-style onion soup, Gruyere cheese and crostini

SMOKED PORK BELLY
Smoked pork belly served over
fried mac and cheese with a blackberry jam
and apple-orange laced kimchee

TO CHILL

BLACKFISH DINNER SALAD
Mixed greens, vine tomatoes, kalamata olives, cucumber, roasted red pepper and onion strings

AUTUMN HARVEST SALAD
Mixed greens, red quinoa, roasted butternut squash, Lighthouse Gouda cheese, sun-dried cranberries, blueberries, shaved red onion, toasted pumpkin seeds, hibiscus vinaigrette

NORTHWEST BERRY SALAD
Fresh mixed greens with candied hazelnuts, blackberries, blueberries, raspberries, chevre, raspberry vinaigrette

HEART OF ROMAINE CAESAR
Roasted garlic crouton ring and shaved parmesan

OYSTER SELECTIONS*

Selections change daily.

DOZEN OYSTERS

SINGLE OYSTER

HALF DOZEN

EFFEN VODKA SHOOTER

SEASONAL OYSTER FLIGHT
Two each from three different regions on the half shell

SHINSEI - GRAYS HARBOR, WA
Full meat cups, crisp flavor, mild brininess

WILLAPA BAY - WILLAPA BAY, WA
firm meats with mild salinity, mildly sweet with cucumber finish

DABOB BAY - HOOD CANAL, WA
Briny, light, clean flavor with a sweet finish

KUSSHI - DEEP BAY - VANCOUVER ISL.
Deep cups, very meaty with clean flavor

KUMAMOTO - PUGET SOUND
Medium brininess, creamy texture, sweet flavor and a honeydew finish

ROCK POINT - HOOD CANAL, WA
Creamy texture with a medium brine, sweet flavor and a cucumber finish

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
FOOD ALLERGY DISCLAIMER: Tulalip Resort makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Tulalip Resort will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Tulalip Resort establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing.

SELECTIONS SUBJECT TO CHANGE

CHEF'S ENTRÉE CREATIONS

FILET MIGNON
Roasted garlic-pecan crust, Twin Sisters bleu cheese, Tillamook cheese potato hash laced with apples, wild boar wrapped asparagus

SEARED SCALLOPS
Jumbo scallops dusted in porcini mushroom powder, seared and served over roasted cauliflower puree with a succotash of roasted red pepper, corn and asparagus, beurre blanc

PACIFIC NW BOUNTY BOWL
Dungeness and Alaskan king crab, prawns, mussels, clams, wild salmon, lobster-saffron bisque, grilled fingerlings and asparagus

NEW YORK STEAK
Double R Ranch 14oz. center cut steak, cracked black pepper, wild mushroom-Jack Daniel's demi, grilled asparagus and Tillamook cheddar potato pie

HERITAGE SALMON
Wild Sockeye traditionally prepared and roasted over Alderwood coals on ironwood sticks. Grilled asparagus and corn fritter cakes

FRIED CHICKEN BREAST
Buttermilk marinated 10oz. Jidori chicken breast, breaded and deep fried, with honey-mustard dip, fresh corn fritters, creamed rainbow chard and compressed watermelon

DUNGENESS CRAB MAC & CHEESE
Dungeness crab meat, cavatappi pasta, blend of smoked gouda, sharp cheddar and parmesan. Served with roasted vegetables

HAZELNUT PESTO CHILEAN SEA BASS
Chilean Sea Bass with toasted hazelnut pesto featuring Hazel Blue Acres hazelnuts, havarti polenta and Autumn succotash of corn, roasted butternut squash, asparagus, zucchini and red onion

ADD TO ANY ENTRÉE
Coldwater Maine lobster tail* | Prawn
½ lb. King Crab | Scallop*

DAILY SEAFOOD/STEAK BOARD

Choose your desired protein and your favorite cooking method.
Then, add a sauce and choice of two side dishes.

SEASONAL FRESH FISH

KING SALMON
Alaska

SCALLOPS*
Alaska

KING CRAB - 1/2 LB
Alaska

SOCKEYE
Alaska

MAINE LOBSTER TAIL*

DUNGENESS CRAB LEGS

HERITAGE SOCKEYE
Prepared on Ironwood Sticks

JUMBO PRAWNS

STEAKS

FILET MIGNON

NEW YORK STRIP

METHOD

SEAFOOD:
Alderwood Grilled
Sautéed
Ale Battered
Slow Roasted
Poached
Steamed

STEAK:
Choose your temp

SAUCE

SEAFOOD:
Lemon Beurre Blanc
Roasted Garlic Butter
Wild Mushroom Relish
Huckleberry Compote
House Louis Tartar
Blackberry-Bourbon Jam

STEAK:
Whiskey-Mushroom Demi
Roasted Garlic Butter
Thyme Demi

SIDES

CHOOSE TWO:
Mushroom Risotto
Asparagus
Broccolini
Petite Green Beans
Red and Golden Beets
Roasted Red Potatoes
Tillamook Cheddar Hash
Roasted Garlic
Mashed Potatoes
Gourmet Rice Blend